

BAR MENU

10 Acres Sourdough With House Smoked Butter - 10

Marinated Olives - 10

Prawn Toast, Coconut Siracha (2) - 10

Chicken Wings, Korean Style (5) - 12

Fried Calamari, Home Made Tartare Sauce - 18

Southern Style Cauliflower Popcorn - 16

Wild Mushroom Pate in a Waffle Cone, Porcini Dust, Olive Oil Powder, Pickled Mushrooms (2) - 12

RAW SECTION

Appellation Rock Oyster, Mignonette, Finger Lime - 33/58

Brick Pastry Tartelette, Bagna Cauda Sauce, Walkers Mooloolaba Yellow Fin Tuna Tartare - 16

Queensland Rocky Point Blue Speckled Grouper Crudo, Rockmelon, Chili, Mint, Finger Lime - 18

Hervey Bay Scallop Ceviche, (3) Apple & Ginger Gel, Lindols Macadamia Nuts - 28

Ora King Salmon Tataki, Wasabi Mayo, Creme Fraiche, Pickled Cucumber, Dill - 25

SALADS & SANDWICHES

2gr Wagyu Beef Smash Burger, Cheddar, Caramelised Onions, Pickles, Aioli, Brioche Bun - 18

Moya Valley Chicken Burger, Gochujang Glaze, Kohlrabi, Mint Slaw - 17

BLT—Bacon, Lettuce, Roma Tomato, Herb Mayo - 14

Fish Taco, Slaw, Lime Mayo (2) - 15

Mooloolaba Prawn Salad, Green Papaya, Native Herbs, Tamarind Dressing - 22

Baby Cos, Pumpkin, Chicken Tenderloin, Crouton, Parmesan Cheese, Buttermilk Dressing - 19

PIZZAS

Gluten Free Base Extra \$3.00

Pepperoni - 25

Margherita - 22

Prosciutto - 25

Four Cheese - 24

Vegetarian - 23

Park & Cove

A 15% surcharge applies on public holidays. Our menus are subject to change without notice.

"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance.

Our team will make efforts to accommodate dietary requirements.

However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance".